

2024 CHRISTMAS PLATED DINNER MENU

- MINIMUM OF 50 PEOPLE REQUIRED -

All plated dinners include fresh baked artisan rolls with piped seasonal butter rosette

Starbucks Shade Grown coffee and assorted teas

Organizer's choice of one Entrée selection per group.
For additional Entrée selections please contact your coordinator.

Minimum three courses required

\$10/person surcharge for groups of less than 50

SOUP AND SALAD SELECTION

Organizers choice of one Soup or Salad selection per group.
Add an additional Soup or Salad for \$6 / person

COCONUT ACORN SQUASH BISQUE (GF)(DF)(V)(VE)
"Zoo grown" sour cherry gastrique, spiced pumpkin seeds

ROASTED CAULIFLOWER (GF)(V)
Truffle oil

TUSCAN WINTER GREENS (GF)(DF)(V)(VE)
Fig and mandarin orange vinaigrette with mandarin orange, pomegranate,
watermelon radish and pumpkin seeds

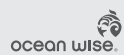
RADICCHIO, ENDIVE, GRAPEFRUIT SALAD (GF)(DF)(V)(VE)
Arugula, candied pecans and grapefruit vinaigrette

(GF) Gluten Friendly

(DF) Dairy free

(VE) Vegan

(V) Vegetarian



Recommended by the Vancouver Aquarium as ocean-friendly

2024 CHRISTMAS PLATED DINNER MENU

- CONTINUED -

ENTRÉE SELECTION

All entrées are served with a Chef's selection of fresh festive market vegetables

Organizers choice of one Entrée selection per group
For additional Entrée selections please contact your Coordinator

GRILLED ALBERTA BEEF FILET MIGNON ^{GF}

Poplar Bluff Agria sour cream mashed potato, brandy and trio of peppercorn demi-glace

\$80 / person

BRIE AND APPLE STUFFED CHICKEN SUPREME ^{GF}

Poplar Bluff yam and Agria mashed potato, thyme and port wine jus

\$58 / person

PAN SEARED STEELHEAD TROUT ^{GF}

Wild rice blini, paysanne of fennel, dill and pernod cream sauce

\$59 / person

ALBERTA BEEF DUO: RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN ^{GF}

Poplar Bluff yam and Agria mashed potato, rosemary demi-glace

\$68 / person

DUO OF TURKEY ^{GF}

Herb roasted turkey breast and turkey thigh galantine. Stone fruit SPOLUMBO'S sausage sage bread stuffing (contains gluten), Calvados turkey jus and cranberry and mandarin compôte scented with ginger

\$65 / person

MEDALLIONS OF PORK TENDERLOIN ^{GF}

Yam and Agria mashed potato, calvados infused jus and chef's Dolgo crabapple sauce Calvados scented with clove

\$55 / person

GRILLED CAULIFLOWER STEAK ^{GF}^{DF}^V^{VE}

Quinoa pilaf, fire roasted romesco sauce, spicy pumpkin seeds, zoo grown micro green

\$44 / person

MEDALLIONS OF ALBERTA AAA BEEF TENDERLOIN ^{GF}

Poplar Bluff Agria sour cream mashed potato, Cabernet Sauvignon infused jus and Café de Paris butter

\$70 / person

DESSERT SELECTION

Organizers choice of one dessert selection per group

JAPANESE CHEESECAKE ^{GF}^V

Fresh berries

EGGNOG CRÈME BRÛLÉE ^V

Creamy egg nog custard finished with a sugary crust and served with ginger biscotti

WARM STICKY TOFFEE PUDDING ^V

Spiced rum caramel sauce

FRUIT SPHERES ^{GF}^{DF}^V

Jelly encompassed fruit

FESTIVE CHOCOLATE CAKE ^V

Chocolate genois, dark Callabaut couverture, raspberry ganache

BLOOD ORANGE TART ^{GF}^{DF}^V^{VE}

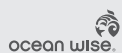
Fruit coulis, fresh berries

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^{VE} Vegan

^V Vegetarian



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